

## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

1. (currently amended) A method of enhancing the creaminess of a food composition comprising a dairy product or derivative ~~of or~~ analogue thereof, the method comprising adding to the composition~~[[,]]~~ a creaminess enhancer comprising at least one compound selected from one or more of ~~phytosterols, phytostanols, synthetic analogues thereof and esterified derivatives of any of the foregoing~~esters of beta sitosterol, beta sitostanol, campesterol, campestanol, stigmasterol, stigmastanol, and mixtures thereof as a creaminess enhancer.
2. (currently amended) The method of claim 1, wherein the dairy product or its analogue or derivative ~~comprises~~ is selected from the group of milk, milk of reduced fat content, yoghurt, yoghurt drinks, yoghurt ice creams, creams ~~(such as whipping cream, cooking cream, spoonable creams, pourable cream, coffee creamer);~~ cream cheese, fresh cheese, creme fraiche, Kefir, Umer, quark, soured milk (karne milk), fromage frais, fromage blanc, cottage cheese, buttermilk and whey and products made from buttermilk or whey.
3. (currently amended) The method of claim 1, comprising from 0.1% to 20%, ~~preferably from 0.3% to 15%, more preferably from 0.5 to 8%, most preferably from 0.5% to 2%~~ by weight of the total composition of the creaminess enhancer.

4. (original) The method of claim 1, wherein the food composition further comprises an emulsifier.

5. (currently amended) The method of claim 4, comprising from 0.001 to 0.5%,  
~~preferably from 0.01% to 0.3% by weight of the total composition of the emulsifier.~~

6. (currently amended) A food composition comprising a dairy product or derivative or analogue thereof, from 0.001 to 0.5%, ~~preferably from 0.01% to 0.3% by weight of~~ emulsifier, and a creaminess enhancer selected from one or more of ~~phytosterols, phytostanols, synthetic analogues thereof and their esterified derivatives, esters of beta~~ sito sterol, beta sitostanol, campesterol, campestanol, stigmasterol, stigmastanol, and mixtures thereof wherein the dairy product or its analogue or derivative is selected from yoghurt, yoghurt drinks, yoghurt ice creams, creams, ~~(such as whipping cream, cooking cream, spoonable creams, pourable cream, coffee creamer);~~ cream cheese, fresh cheese, creme fraiche, Kefir, Umer, quark, soured milk (karne milk), fromage frais, fromage blanc, cottage cheese, buttermilk and whey and products made from buttermilk or whey.

7. (currently amended) The composition of claim 6, comprising from 0.1% to 20%,  
~~preferably from 0.3% to 15%, more preferably from 0.5 to 8%, most preferably from 0.5% to 2% by weight of the total composition of the creaminess enhancer.~~

8. (currently amended) A milk drink composition comprising a creaminess enhancer selected from one or more of ~~phytosterols, phytostanols, synthetic analogues thereof and the esterified derivatives of any of the foregoing, esters of beta~~ sitosterol, beta sitostanol, campesterol, campestanol, stigmasterol, stigmastanol, and mixtures thereof

provided that the creaminess enhancer comprises at least one compound other than a stanol ester.

9. (currently amended) A yoghurt drink composition comprising a creaminess enhancer selected from one or more of ~~phytosterols, phytostanols, synthetic analogues thereof and the esterified derivatives of any of the foregoing~~esters of beta sitosterol, beta sitostanol, campesterol, campestanol, stigmasterol, stigmastanol, and mixtures thereof.

10. (currently amended) A yoghurt composition comprising a creaminess enhancer selected from one or more of ~~phytosterols, phytostanols, synthetic analogues thereof and the esterified derivatives of any of the foregoing~~esters of beta sitosterol, beta sitostanol, campesterol, campestanol, stigmasterol, stigmastanol, and mixtures thereof and from 0.1% to 20% by weight of a flavouring agent.

11. (new) The method of claim 1 wherein the creams are selected from the group of whipping cream, cooking cream, spoonable creams, pourable creams and coffee creamers.

12. (new) The method according to claim 3 comprising 0.3% to 15% by weight of the total composition of the creaminess enhancer.

13. (new) The method of claim 12 comprising 0.5-8% by weight of the total composition of the creaminess enhancer.
14. (new) The method of claim 13 comprising 0.5 to 2% by weight of the total composition of the creaminess enhancer.
15. (new) The method of claim 5 comprising 0.01% to 0.3% by weight of emulsifier.
16. (new) The food composition of claim 6 comprising from 0.01% to 0.3% by weight of emulsifier.
17. (new) The food composition of claim 6 wherein the creams are selected from the group of whipping cream, cooking cream, spoonable creams, pourable cream, coffee creamer.
18. (new) The food composition of claim 7 comprising 0.3 to 15% by weight of the total composition of the creaminess enhancer.
19. (new) The food composition of claim 18 comprising 0.5 to 8% by weight of the total composition of the creaminess enhancer.

20. (new) The food composition of claim 19 comprising 0.5 to 7% by weight of the total composition of the creaminess enhancer.